



Domaine Besson, Chablis, Burgundy, France, '2024'

Product code: `5703

PRODUCER PROFILE

Situated in the heart of Chablis, Domaine Besson is the proud possessor of an exceptional wine-producing heritage, seeking to express and transmit through its wines the purity and sensitivity of this unique terroir.

The estate is an independent, family-owned and run domaine spanning four generations. Today, their 21ha comprises holdings in Petit Chablis, Chablis and selected Premiers/Grands Crus. Owner Alain Besson has recently handed more control to his daughter Camille, who looks after the winemaking and marketing, and son Adrien, who is responsible for the vineyard work. Practising lutte raisonnée in the vineyards and manual harvesting for the Grands Crus, the family's thoughtful, sensitive winemaking gives rise to a range of wines that offer a pure expression of fruit combined with fine and elegant styling.

VITICULTURE

The grapes come from sustainably farmed vineyards in the Chablis appellation, planted on Kimmeridgian limestone soils rich in fossilised oyster shells. Domaine Besson uses Guyot pruning and mechanical ploughing to maintain vine health, and the fruit is hand-harvested to ensure optimal ripeness and quality.

WINEMAKING

Fermentation takes place in stainless steel tanks with temperature control to preserve fresh aromatics and crisp acidity. The wine is aged on its lees for several months to enhance texture and complexity without overpowering the purity of fruit and minerality. A tiny proportion (5% of the cuvée was aged in old oak)

TASTINGNOTE

A lively expression of classic Chablis character. The wine displays a pale straw-yellow colour with hints of green. Aromas feature crisp green apple, citrus zest, white flowers, and subtle flinty notes reminiscent of wet stone and chalk. On the palate, it is clean and vibrant with bright acidity, delicate fruit flavours, and a mineral-driven finish that delivers refreshing length and purity.

FOOD MATCHING

Light dishes such as seafood salads, grilled white fish, sushi, and fresh goat cheese



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian

Vegan

Producer works organically

Features

ABV: 12%

Closure: Technical cork

Colour: White

Oak Ageing

Time: 9 Months

Type: 300 and 600 Litre

% wine oaked: 5

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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